

Plum Sauce Shrimps Recipe

Ingredients:

600 g large shrimps, feelers trimmed
1 tablespoon plum sauce
5-cm knob ginger, peeled and chopped
4 cloves garlic, peeled and minced
2 sprigs coriander (cilantro) leaves, chopped
2 scallions, chopped
5 tablespoons cooking oil

Seasoning (to be combined together):

½ dessertspoon dark soy sauce
1 dessertspoon light soy sauce
1 dessertspoon sugar
1 teaspoon salt

Method:

Heat oil in a wok or frying pan until hot. Add shrimps and fry for 2 minutes or until they turn red. Remove and drain. Remove oil from wok, leaving behind about 2 tablespoonfuls. Brown ginger and garlic, then return shrimps to wok. Stir-fry vigorously. Add combined seasoning ingredients and stir-fry quickly until shrimps are cooked through, then mix in all remaining ingredients. Dish out and serve hot with steamed jasmine rice.

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